



TAPAS-STARTER

Tacos Pork* pz 2 Tacos with pork fillets cooked at low temperature and flavoured with spices	€ 8
Empanadas * pz 3 Roll stuffed with meat and vegetables	€ 12
Bombette Siciliane * pz 4 Pork neck stuffed with Vastedda del Belice and bacon	€ 12
Arrosticini di agnello * pz 10 Grilled lamb skewer	€ 10
Mangia e bevi Siciliani alla griglia * pz 5 Rolled spring onion with Nebrodi black pork belly	€ 8
Bruschette con caponata * pz 3 Grilled bread with Sicilian caponata	€ 9
Uovo corretto al tegame * Pan-fried egg served with black summer truffle and chives	€ 10
Acciughe e stracciatella * Sicilian anchovies served with stracciatella and bread croutons	€ 12
Tagliere di formaggi * Sicilian cheeses served with jams	€ 12
Tagliere di salumi * Typical pork and sheep cold cuts	€ 12

* Products containing allergens. For any information on substances and allergens, please refer to the appropriate documentation that will be provided by the staff on duty upon request.



TARTARE

Sashimeat * 150 Gr	€ 22
Scottona sashimi with poppy seeds, truffle, wasabi mayo soy sauce, salt, pepper and Evo oil	
Siciliana * 150 Gr	€ 18
Knife-cut Scottona beef seasoned with orange juice, raw red onion, pistachio grains, salt, pepper and Evo oil	
Tradizionale * 150gr	€ 18
Knife-cut Scottona beef dressed with old-fashioned mustard, capers, red onion, egg yolk, anchovies, salt, pepper and Evo oil	

HAMBURGER

Pork Burger *	€ 18
Pork steaks with Bbq sauce and cheddar	
Vincent Burger *	€ 18
Scottona hamburger with grilled peppers, sweet and sour onion, tomato mustard, gorgonzola D.O.P. and mustard	
USA Burger *	€ 18
Scottona burger with tomato, smoked bacon, lettuce and cheddar	
Agnello Burger *	€ 20
Lamb burger with grilled peppers, fresh fennel, sweet and sour onion and chimichurri sauce	

ALL BURGERS COME WITH A SIDE DISH OF YOUR CHOICE: BAKED POTATOES, GRILLED VEGETABLES, INS. OF FENNEL AND ORANGES, INS. MIXED OR GREEN

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WINE LIST

Sparkling Wine

<i>Almerita Brut - Tasca D'Almerita</i>	€ 55
Chardonnay Classical Method	
<i>Contessa Franca - Tasca D'Almerita</i>	€ 110
Chardonnay Classical Method 60 Months on Yeast	
<i>Pas Dosè "Dosaggio Zero" - Gurrieri</i>	€ 40
Nero d'Avola e Frappato Vinified in White	
<i>Cesarini Sforza Brut - Cesarini Sforza</i>	€ 35
Trento D.O.C Classical Method - Chardonnay	
<i>Bellavista Satèn - Bellavista</i>	€ 85
Franciacorta Cuvèe Millesimato 66 Months on Yeast	
<i>Bellavista Alma Brut - Bellavista</i>	€ 65
Chardonnay - Pinot Grigio - Pinot Bianco	
<i>Miano Brut - Castellucci Miano</i>	€ 35

Champagne

<i>Deutz Brut Classic - Maison Deutz</i>	€ 75
Chardonnay 34% - Pinot noir 33% - Pinot Meunier 33%	
<i>Laurent Perrier "La Cuvée" - Maison Laurent Perrier</i>	€ 75
Chardonnay 50% - Pinot Noir 25% - Pinot Meunier 25%	
<i>Pommery Brut Apanage - Maison Pommery Reims</i>	€ 70
Chardonnay 40% - Pinot Noir 30% - Pinot Meunier 30%	
<i>Collection 244 - Maison Louis Roederer</i>	€ 120
Chardonnay 42% - Pinot Noir 36% - Pinot Meunier 22%	

Whites from Sicily

<i>Benanti bianco - Benanti</i> Carricante	€ 35
<i>Graci bianco - Graci</i> Carricante, Insolia	€ 35
<i>Bianca Di Valguarnera - Duca Di Salaparuta</i> Insolia	€ 45
<i>Cataratto Lucido - Marco De Bartoli</i> Cataratto Lucido	€ 30
<i>Grappoli Del Grillo - Marco De Bartoli</i> Grillo	€ 38
<i>Pietranera - Marco De Bartoli</i> Zibibbo	€ 42
<i>Rajah - Gorgi Tondi</i> Zibibbo	€ 25
<i>Iancura - Hauner</i> Malvasia Secca - Insolia	€ 35
<i>Grand Cru - Rapitalà</i> Chardonnay	€ 40
<i>Chardonnay - Planeta</i> Chardonnay	€ 38
<i>Zisola - Mazzei</i> Insolia	€ 32
<i>Vigna San Francesco - Tasca D'Almerita</i> Chardonnay	€ 60
<i>Sallier De La Tour - Tasca D'Almerita</i> Grillo	€ 22

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Insolia	
<i>Cavallo della Fate - Tasca D'Almerita</i>	€ 28
Grillo	
<i>Buon Senso - Tasca D'Almerita</i>	€ 28
Cataratto	
<i>Grillo Di Mozia - Tasca D'Almerita</i>	€ 38
Grillo	
<i>Schietto - Dei Principi di Spadafora</i>	€ 45
Chardonnay	

Reds from Sicily

<i>Rosso Del Conte - Tasca D'Almerita</i>	€ 80
Nero d'Avola	
<i>Cabernet Tasca - Tasca D'Almerita</i>	€ 65
Cabernet Sauvignon	
<i>Duca Enrico - Duca Di Salaparuta</i>	€ 70
Nero d'Avola	
<i>Don Antonio - Morgante</i>	€ 65
Nero d'Avola	
<i>Etna Rosso - Graci</i>	€ 38
Nerello Mascalese	
<i>Etna Rosso - Benanti</i>	€ 38
Nerello Mascalese	
<i>Palari Faro - Az. Agr. Salvatore Geraci</i>	€ 45
Nerello Mascalese - Nerello Cappuccio - Nocera	

<i>Frappato – Gurrieri</i> Frappato	€ 28
<i>Cos Maldafrica – Cos</i> Merlot – Cabernet Sauvignon	€ 35
<i>Rosso Di Marco – Marco De Bartoli</i> Pignatello	€ 30
<i>Sole Dei Patri – Dei Principi Di Spadafora</i> Syrah	€ 140
<i>Syrah – Dei Principi Di Spadafora</i> Syrah	€ 22
<i>Cabernet Sauvignon – Dei Principi Di Spadafora</i> Cabernet Sauvignon	€ 45
<i>Diciassette Salme – Cottanera</i> Nerello Mascalese	€ 25
<i>Mille e Una Notte – Donnafugata</i> Nero d'Avola	€ 80
<i>Micina – Cellaro</i> Nerello Mascalese	€ 24
<i>Ghiaia Nera – Tasca D'Almerita</i> Nerello Mascalese	€ 30
<i>Cerasuolo Di Vittoria – Gurrieri</i> Nero d'Avola	€ 28
<i>Cerasuolo Di Vittoria – Galfi</i> Cerasuolo di Vittoria	€ 28
<i>Sallier De La Tour – Tasca D'Almerita</i> Syrah	€ 22
<i>Sallier De La Tour – Tasca D'Almerita</i> Nero d'Avola	€ 22
<i>Guarnaccio – Tasca D'Almerita</i> Perricone	€ 26

Due Lune - Cellaro € 28
Nero d'Avola – Nerello Mascalese

Schietto Merlot - Dei Principi di Spadafora € 45
Merlot

Reds from Toscana

Tignanello - Marchesi Antinori € 120
Sangiovese – Cabernet Franc – Cabernet Sauvignon

Il Bruciato - Marchesi Antinori Bolgheri € 40
Syrah – Merlot – Cabernet Sauvignon

Montepulciano - Poliziano € 30
Rosso di Montepulciano

Asinone - Poliziano € 100
Sangiovese 90% - Colorino 10%

Lohsa - Poliziano € 32
Morellino Di Scansano

Villa Poggio Salvi - Biondi Santi "2006" € 38
o

Reds from Piemonte

Bricco Dei Guazzi - Barolo € 45
Nebbiolo

Dolcetto D'Alba - Prunotto € 28
Dolcetto d'Alba

Bricco Dell'Uccellone - Braida € 70
Barbera 100%

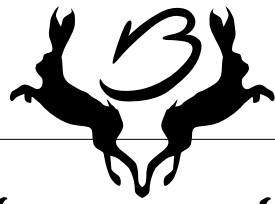
Occhetti - Prunotto € 38
Nebbiolo

Reds from Veneto

Costasera Amarone - Masi € 75
Corvina - Corvinone - Rondinella

Valpolicella - Bertani € 32
Corvina - Corvinone - Negrara

Campofiorin Valpolicella - Masi € 30
Corvina - Rondinella - Molinara



Biancenerie
RISTORANTE



DRINK LIST

NEGRONI BITTER CAMPARI - RED VERMOUTH - GIN	€ 8
NEGRONI SBAGLIATO BITTER CAMPARI - RED VERMOUTH - EXTRA DRY SPARKLING WINE	€ 8
AMERICANO BITTER CAMPARI - RED VERMOUTH - SODA WATER	€ 8
OLD FASHIONED BOURBON WHISKY - ANGOSTURA BITTER - SUGAR- SODA WATER	€ 8
BOULEVARDIER BITTER CAMPARI - RED VERMOUTH - BOURBON	€ 8
BLOODY MARY TOMATO JUICE - VODKA - LEMON JUICE - ANGOSTURA BITTER WORCESTERSHIRE SAUCE - TABASCO	€ 8
WHISKY SOUR BOURBON - LEMON JUICE - SUGAR - EGG ALBUMIN	€10
VODKA SOUR VODKA - LEMON JUICE - SUGAR - EGG ALBUMIN	€ 10
MARGARITA TEQUILA - TRIPLE SEC - LEMON JUICE	€ 8
MOJITO DARK RHUM - BROWN SUGAR - LIME - MINT- SODA WATER	€ 8



GIN TONIC LIST

SICILY

UGIN (MARSALA)

COLD DISTILLATE OF PURE JUNIPER, TINGED WITH JASMINE AND ROSES.

€ 10

FAVIGNANA (ISOLE EGADI)

14 BOTANICALS COLLECTED EXCLUSIVELY ON THE ISLAND OF FAVIGNANA. SAVOURY AND FRESH.

€ 12

ETNAGIN (CATANIA)

OF VOLCANIC ORIGIN FLAVOURED WITH ARTICHOKE AND WILD FENNEL.

€ 10

INSULAE (CATANIA)

SICILIAN CITRUS FRUITS, JASMINE AND BRONTE PISTACHIO.

€ 12

GINACRIA GIN (ENNA)

VACUUM DISTILLED AT LOW TEMPERATURE. SOFT AND ENVELOPING WITH ELEGANT AROMAS OF FRESH ALMONDS, MEDITERRANEAN HERBS AND LIGHT BALSAMIC NOTES.

€ 15

HEMISPHERICA GIN (ETNA)

BOTANICALS HARVESTED IN THE SHADOW OF ETNA AND COLD-DISTILLED. AN ELEGANT GIN WITH BALSAMIC NOTES OF MARITIME PINE, HELICHRYSUM AND CITRUS FRUITS.

€ 15

ITALY

GIN DEL PROFESSORE (PIEMONTE)

SECRET BOTANICALS, DRY, FRAGRANT AND INTENSELY RETRONASAL ON THE PALATE.

€ 12

BANDITO GIN (EMILIA ROMAGNA)

UNDECLARED BOTANICALS, WITH THE ADDITION OF ROMAGNA SALFIORE. STRONG AND SAVOURY TASTE, COMPLEX ON THE NOSE.

€ 15

MAZZETTI GIN (PIEMONTE)

A TERROIR REMINISCENT OF PIEDMONT, SENSATIONS OF FRESHNESS WITH NOTES OF CARDAMOM, LEMON PEEL AND MINT.

€ 12



GIN TONIC LIST

WORLD

YU GIN (FRANCIA)

€ 10

BALANCED AND AROMATIC BORN IN THE COGNAC REGION WITH INDIVIDUALLY DISTILLED BOTANICALS. NOTES OF LIME AND LIQUORICE WITH A CITRUSY FINISH OF YUZU AND SICHUAN PEPPER.

FIFTY POUNDS (GRAN BRETAGNA)

€ 10

OBTAINED FROM A GRAIN BRANDY DISTILLED FOUR TIMES. IT EXPRESSES A DRY, FRESH AND CLEAN TASTE WITH SMOOTHNESS AND ELEGANCE.

BUCKINGHAM PALACE

€ 12

WITH BOTANICALS HARVESTED DIRECTLY FROM THE GARDENS OF BUCKINGHAM PALACE. EXPRESSES A DRY, FRESH TASTE WITH ELEGANT, FLORAL NOTES.

ROKU GIN (GIAPPONE)

€ 12

A DISTILLATE OF SIX JAPANESE BOTANICALS CREATE A ROUNDED, FLORAL GIN WITH HINTS OF CHERRY BLOSSOM AND YUZU.

N°3 LONDON DRY (GRAN BRETAGNA)

€ 10

BORN AT NO. 3 ST JAMES'S STREET IN LONDON, 4 TIMES THE BEST GIN IN THE WORLD. A DELICATE BOUQUET OF SPICES AND FRUITS, DELICATE ON THE PALATE, WITH AN AFTERTASTE OF PINE AND LAVENDER.

GIN SANTA ANA (FILIPPINE)

€ 10

BOTANICALS TYPICAL OF THE PHILIPPINE ISLANDS COMBINED WITH TYPICAL CITRUS FRUITS SUCH AS YLANG-YLANG, ALPINE, FENNEL AND DALANDAN, CREATE A GINAGRUMATO WITH A SLIGHTLY SWEET AND LINGERING FINISH.

ETSU GIN (GIAPPONE)

€ 12

BERRY, PEPPER AND TEA DISTILLATE, FLAVOURED WITH YUZU. FRESH AND FLORAL NOSE. FRESH AND BALANCED ON THE PALATE.



GIN TONIC LIST

WORLD

MONKEY 47 (GERMANIA)

JUNIPER ENTERS INTO SYMBIOSIS WITH 47 DIFFERENT BOTANICALS INCLUDING SPICY, CITRUS, FRUITY AND BALSAMIC.

€ 15

HENDRICK'S GIN (SCOZIA)

11 BOTANICALS WITH ROSE AND CUCUMBER INFUSIONS.

€ 10

TANQUERAY N°10 (GRAN BRETAGNA)

COMES FROM 4 DISTILLATIONS OF GRAIN IN A STEAM-HEATED TINY TEN STILL. INTENSE AND DEEP FLAVOUR WITH CITRUS NOTES ON THE NOSE.

€ 10

GIN MARE (SPAGNA)

DISTILLED WITH MEDITERRANEAN HERBS SUCH AS ROSEMARY, CINNAMON AND ARBEQUINA OLIVES. IT IS RECOMMENDED TO SEASON IT WITH A SLICE OF TOMATO AND BASIL LEAF.

€ 10

RAMSBURY (GRAN BRETAGNA)

RICH, SPICY FLAVOUR WITH HINTS OF CITRUS, QUINCE AND CINNAMON.

€ 10

SILVERBACK (GRAN BRETAGNA)

THE PALATE IS FRESH, CLEAN AND REFRESHING WITH HINTS OF LEMONGRASS, CALAMUS ROOT AND SWEET ORANGE.

€ 12



SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES:

- 1 - Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof, except: (a) wheat-based glucose syrups, including dextrose (1); (b) wheat-based maltodextrins (1); (c) barley-based glucose syrups; (d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin. 2 - Crustaceans and crustacean products. 3 - Eggs and egg products. 4 - Fish and fish products, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) gelatine or isinglass used as fining agent in beer and wine. 5 - Peanuts and peanut products. 6 - Soybean and soybean products, except: a) refined soybean oil and fat (1); (d) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived from phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from sterols of vegetable oil from soybean sources. 7 - Milk and milk products (including lactose), except: a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactiol. 8 - Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excel-sa*), pistachio nuts (*Pistacia vera*), macadamia nuts or Queensland walnuts (*Macadamia ternifolia*), and products thereof, except for nuts used for the manufacture of spirits, including ethyl alcohol of agricultural origin. 9 - Celery and celery products. 10 - Mustard and mustard products. 11 - Sesame seeds and products based on sesame seeds. 12 - Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers. 13 - Lupins and lupin products. 14 - Molluscs and products thereof.